

# WEST BEND BREAD & DOUGH MAKER

## L4978

### IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electrical shock and/or injury to persons including the following:

- Read all instructions before using.
- Do not touch hot surfaces. Use handles or knobs. Always use potholders or oven mitts to handle hot bread pan or hot bread.
- Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
- To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning appliance.
- Avoid contacting moving parts.
- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to The West Bend Company for examination, repair or adjustment.
- The use of accessory attachments not recommended by The West Bend Company may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place appliance on or near a hot gas or electrical burner, or in a heated oven.
- Do not use appliance for other than intended use.
- To disconnect power, press stop button to turn control off then remove plug from wall outlet. Never pull on the cord.
- Extreme caution must be used when moving appliance during operation.

**SAVE THESE INSTRUCTIONS** - Your bread maker needs no special care other than cleaning. If servicing becomes necessary, return your bread maker to The West Bend Company. See Warranty section in this booklet for service details. Do not attempt to repair it yourself. **For Household Use Only.** An off odor from motor may be noted with first use, which is normal and will disappear with use.

**Electric Cord Statement** - CAUTION: Your bread maker has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this bread maker without close adult supervision. If you must use a longer cord set or an extension cord when using the bread maker, the cord must be arranged so it will not drape or hang over the edge of a countertop or tabletop, where it can be pulled on by children or tripped over accidentally. To prevent electric shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the bread maker (wattage is stamped on underside of bread maker).

**Important Safety Instructions** - This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Never use with an extension cord unless plug can be fully inserted. Do not attempt to defeat this safety feature. Your West Bend® Bread & Dough Maker was designed for use with 120 volt, 60 Hz electrical service ONLY. Use of your bread & dough maker with a converter or transformer will destroy the electronic control and will void your warranty

**TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND/OR WARNINGS IN THIS CARE/USE INSTRUCTIONAL MANUAL.**

**IMPORTANT INFORMATION ON PROTECTING ELECTRONIC CONTROL** - To Protect bread maker's electronic control against possible damage caused by surges in electrical power line, we recommend using a surge protector device, available in the electronics department of most discount/hardware stores. Simply plug surge protector into electrical outlet, then plug bread maker cord into receptacle of surge protector.

**HELPFUL HINTS FOR SUCCESSFUL BREAD BAKING** - To ensure great baking results in your West Bend Bread Dough Maker, please take a few minutes to review the following tips and read the basic **instructions in the**

front section of this book. Please pay close attention on how to measure ingredients, as this is the most important step in bread machine baking and the difference between success and failure.

**IMPORTANT TIPS TO KEEP IN MIND WHEN MAKING BREAD ARE:** - Make sure knead bar is in pan before adding ingredients. Simply match hole in bar with shape of shaft and slide on. You may need to twist bar slightly to slide all the way down on shaft.

- Always use fresh ingredients.
- Measure ingredients accurately using correct measuring cups and spoons.



**USE** see-through glass or plastic measuring cups with graduated markings for liquids. Measure liquids at eye level for accuracy.



**Use** set of solid, nesting type-measuring cups for dry ingredients. **ALWAYS SPOON DRY INGREDIENTS**, especially bread flour, into measuring cups, then level with a knife.



**DO NOT SCOOP** measuring cups into flour as this will cause dough to be too dry and result in short loaves.



**USE** set of graduated measuring spoons for smaller quantities of ingredients, measuring level, not rounded or heaping.

- Add ingredients to pan in this order: 1) all liquid ingredients first, 2) all dry ingredients, EXCEPT YEAST, putting salt in one corner of pan to keep away from yeast, 3) level dry ingredients in pan, divide butter or margarine into 4 pieces and place a piece in each corner, and 4) make a slight well in center and add yeast.
- Lock pan securely in machine, turning counterclockwise.
- Make **bread** and **crust color** selections **first**, then turn machine on.
- Feel free to check dough during knead cycle for any minor adjustment that may be needed. After 8-10 minutes of kneading, open cover to look at and touch dough. (Opening cover at this time does not affect performance). Dough should be in a ball on knead bar and feel a bit sticky. This is perfect and needs no adjustment. If dough is very sticky and clinging in one corner of pan, it is too wet and needs flour. Add 1 tablespoon flour at a time until dough forms into a soft ball on knead bar. If dough is too dry and the machine seems to be struggling, add lukewarm water 1 teaspoon at a time, until dough becomes soft and elastic and a bit sticky to the touch. When making any adjustment, always allow flour or water to be blended into dough thoroughly, about 1 minute, before making any further adjustment.

**‘QUICK START’ STEPS FOR MAKING FIRST LOAF OF BREAD** - You are probably very anxious to start using your new bread maker without having the time to read this book from cover to cover. Follow these ‘Quick Start’ steps for making that first loaf of bread, whether using the mix included with your bread maker or one of the recipes in this book. And while you are enjoying that first slice of freshly baked bread, sit back and read the book to ensure successful baking results each and every time. It contains very important information on the proper use of your bread maker.

#### **‘QUICK START’ STEPS FOR MAKING BREAD MIX INCLUDED WITH BREAD MAKER**

Wash pan and knead bar as recommended in “Clean Before Using” section in this book. Make sure knead bar is positioned on shaft in bottom of pan.

1. Measure 1-cup (8 ounces) lukewarm water in glass or plastic see-through measuring cup. Make sure water level is exactly at the 1 cup marking, at “EYE LEVEL”. Pour water into bread pan.
2. Open bag of dry ingredients and pour into pan on top of water. Level ingredients with knife, pushing some into corners of pan.
3. Make a well in center of dry ingredients; add yeast from packet included with mix.
4. Lock pan into bread maker, turning counterclockwise (see LOCK directional arrow on edge of pan). Plug bread maker into outlet.
5. The bread maker is already preprogrammed for making the box mix. After the machine is plugged in, the words BASIC and MEDIUM will appear in the display along with 3:40 (3 hours, 40 minutes) which is the time needed to make the mix. Press START/STOP button to turn on. Red ON light will glow, colon between hours and minutes will flash and time will count down in minutes so you always know how much time remains until the bread is done.

When done, 0:00 will appear in display and audible alert will sound. Turn bread maker off by holding START/STOP button down until red ON light goes out, about 3 seconds. Unlock pan using hot pads or oven mitt and shake bread out of pan. Cool on rack 15 to 30 minutes before slicing. See “Clean After Each Use” section in this book for cleaning pan and knead bar.

**‘QUICK START’ STEPS FOR MAKING A RECIPE IN THIS BOOK** - Choose one of the many bread recipes included in this book and follow the basic steps that follow. Either a 1 or 1½ pound loaf of bread can be made depending on the size loaf desired.

Wash pan and knead bar as recommended in “Clean Before Using” section in this book and be sure knead bar is positioned on shaft in bottom of pan.

1. Read “How To Measure” section in this booklet, as this is VERY IMPORTANT.
2. Add all liquid ingredients to pan first, then add dry ingredients, leveling and pushing some of the dry ingredients into the corners. Add the recommended amount of butter or margarine to corners of pan.
3. Make a well in center of dry ingredients and add the recommended amount of yeast for the type being used and loaf size.
4. Lock pan into bread maker, turning counterclockwise (see LOCK directional arrow on edge of pan). Plug bread maker into outlet and press Bread Select button until recommended bread setting, as given in recipe, appears in display. Press Bread Color button until desired crust color, LIGHT, MEDIUM, or DARK, appears in display. Press START/STOP button to turn on. Red ON light will glow, colon between hours and minutes will flash and time will count down in minutes so you always know how much time remains until the bread is done.

When done, 0:00 will appear in display and audible alert will sound. Turn bread maker off by holding START/STOP button down until red ON light goes out, about 3 seconds. Unlock pan using hot pads or oven mitt and shake bread out of pan. Cool on rack 15 to 30 minutes before slicing. See “Clean After Each Use” section in this book for cleaning pan and knead bar.

### **OTHER TIPS TO KEEP IN MIND WHEN USING YOUR BREAD MAKER**

1. **DO NOT REMOVE** the bread pan or touch any moving parts when bread maker is in operation. If you need to stop the bread maker during operation, hold the START/STOP button down for 3 seconds or until red ON light goes out.
2. **BE SURE** to allow adequate ventilation around the bread maker when it is in operation. Keep it out of drafts and direct sunlight and at least 4 inches away from walls, cabinets and other appliances, especially heating and cooling appliances which can interfere with the internal bread maker temperatures and affect the loaf of bread being prepared.
3. **DO NOT IMMERSE** base of bread pan in water or other liquid as this can damage the bearing on the bottom of the pan that turns the knead bar.
4. **ALWAYS** place bread maker on a DRY, STABLE, heat-proof countertop or table during use. Since the bread maker contains a motor, some vibration occurs during the knead cycle.
5. **AVOID** touching bread maker during the bake cycle as exterior surfaces become hot. ALWAYS use pot holders when removing and handling the bread pan after baking.
6. **FOLLOW** instructions as given for best results. **THE MOST IMPORTANT STEP IN BREAD MAKING IS TO MEASURE INGREDIENTS ACCURATELY.**
7. **DO NOT EXCEED** the ingredient capacity of the bread maker. See “Know Your Ingredients” section in this booklet. Use only fresh ingredients.
8. **ALWAYS ADD INGREDIENTS** in the order listed in the recipes. Add liquid ingredients to the bread pan first, followed by dry ingredients, then butter or margarine and finally the yeast in the very center. Before adding the yeast, ALWAYS tap the pan to settle the dry ingredients, then level off the ingredients, pushing into the corners to prevent liquid from seeping up. Then add the yeast to the very center of the pan, making a slight well in the center of the dry ingredients. This sequence is very important, especially when using the delay start timer of your bread maker to prevent over fermentation of the yeast.
9. **IN THE EVENT OF A POWER OUTAGE**, the bread maker will turn off automatically and remain off when power is restored. If this occurs, you will need to remove the contents from the bread pan and start over using fresh ingredients. The red ON light will go off in the display to let you know the bread maker is not in operation
10. **DO NOT COVER** bread maker with anything during operation as this can cause malfunction.
11. **DO NOT TOUCH** control panel buttons after bread maker has been turned ON as this will interrupt the cycle. Turn bread maker OFF after completion of cycle.
12. **DO NOT LEAVE** bread maker plugged into electrical outlet when not in use to prevent it from being accidentally turned ON.

**KNOW YOUR INGREDIENTS** - Although bread making seems very basic, it is a science and the proportions of ingredients are critical. Read the following information to better understand the importance each ingredient plays in the bread making process. Also, always make sure your ingredients are fresh.

**FLOUR** is the main ingredient used in making bread and provides structure as well as food for the yeast. Several different types of flour can be used in your bread maker, but **DO NOT USE ALL-PURPOSE FLOUR, CAKE FLOUR or SELF-RISING FLOUR, AS POOR RESULTS WILL BE OBTAINED.**

Bread Flour **SHOULD** be used in your bread maker as it contains more gluten-forming proteins than all-purpose flour and will provide tall, well-formed loaves with good structure. Several different brands of bread flour are available for use in your bread maker.

Whole Wheat Flour can be used in your bread maker at the special **WHOLE WHEAT** bread setting. Whole wheat flour contains the entire wheat kernel, including the bran and germ, therefore breads made with 100% or a high percentage of whole wheat flour will be lower in height and heavier in texture than bread made with bread flour. The **WHOLE WHEAT** bread settings on your bread maker feature longer kneading to better develop the structure of whole wheat bread for optimum results.

Rye Flour can be used in combination with bread flour in the preparation of rye or pumpernickel bread. It cannot be used alone as it does not contain enough protein to develop adequate gluten for structure.

**Special Notes on Flour:** All flours are affected by growing conditions, milling, storage, humidity and even the manufacturer. While not visibly different, you may need to make some minor adjustments when using different brands of flour as well as compensating for the humidity in your area. Always store flour in an airtight container. Store whole grain flours (whole wheat, rye) in refrigerator to prevent them from becoming rancid.

**Measure the amount of flour as directed in the recipe, but make any adjustments after the first 8 – 10 minutes of kneading as follows:** Feel free to check the dough by touching and looking at it during knead cycle as this is the only time you can make minor adjustments that may be necessary. If dough does not form into a ball and is more like a batter in consistency, more flour will need to be added. Add 1 tablespoon of flour at a time until dough forms into a soft ball and is not sticky to the touch. If too much flour has been added and the mixture will not form into a ball, add 1 teaspoon of lukewarm water at a time, allowing the water to be kneaded into the dough before adjusting further until a soft ball of dough forms. You can typically tell by the appearance of the dough when it is just right as the dough will be soft in appearance but will not be sticky to the touch, and the sides and bottom of the bread pan will be clean.

**Do not exceed** 3 cups of bread flour for the 1½ pound loaf or 2 cups bread flour for the 1 pound loaf. Breads containing whole wheat, cereals or oats should not exceed a total of 3½ cups for the 1½ pound loaf; 2½ cups for the 1 pound loaf.

**SUGAR AND OTHER SWEETENERS** provide food for the yeast, add height and flavor to the bread and give the crust a golden color. Types of sweeteners that can be used include sugar, brown sugar, honey, molasses, maple syrup, corn syrup and fruits, whether dried or fresh. When using a liquid sweetener, such as honey or molasses, the total amount of liquid in the recipe will need to be reduced slightly by the same measurement of liquid sweetener used. A special tip when measuring sticky liquid sweeteners is to coat the measuring spoon with vegetable oil before measuring the sweetener; it will slide right out. **DO NOT USE ARTIFICIAL SWEETENERS AS A SUBSTITUTE FOR SUGAR AND OTHER NATURAL SWEETENERS AS THE YEAST WILL NOT REACT PROPERLY AND POOR RESULTS WILL BE OBTAINED.**

**MILK** enhances flavor and increases the nutritional value of bread. Any type of milk (whole, 2%, 1%, skim, buttermilk or canned evaporated milk) can be used in making bread. Refrigerated milk **MUST ALWAYS** be warmed to about 80°F before adding to the bread pan. Heat milk in glass measure in the microwave or in a small pan on top of the range until lukewarm, but not hot. Use a thermometer to measure the temperature accurately. **DO NOT OVERHEAT** the milk, above 110°F, as this can kill the yeast.

**WATER** used in combination with dry milk is a good substitute for regular milk and must be used when using the delay start timer of your bread maker as regular milk will spoil when left at room temperature for several hours. Always use lukewarm water, about 80°F for best results. Do not use warm or hot water, above 110°F, as this can kill the yeast.

Using too much liquid can cause the bread to collapse during the bake cycle. During humid weather, slightly less liquid will be needed, as the flour will absorb moisture from the air. In dry weather, slightly more liquid may be needed as flour can lose moisture. Water and milk are interchangeable in recipes. Eliminate dry milk in recipes when substituting milk for water.

**BUTTER, MARGARINE and OTHER FATS AND OILS** serve several purposes in bread making as they tenderize the bread, add flavor and richness and contribute to the storage life of bread by retaining moisture. An excess of fat, however, can inhibit rising, so measure accurately.

Butter, margarine and solid shortening are interchangeable in the recipes. Butter and margarine can be used right from the refrigerator. You may wish to cut cold butter or margarine into 4 pieces for faster blending, placing them into the corners of the pan. Low-fat or fat-free bread can be made by substituting equal amounts of unsweetened applesauce or plain nonfat yogurt for the amount of fat recommended in the recipe. Watch dough as it kneads for any minor adjustments, which may be necessary.

**EGGS** add color, richness and leavening to bread. Use large eggs. No premixing is needed. Egg substitute can be used in place of fresh eggs. One egg equals ¼ cup of egg substitute. To reduce cholesterol, you can substitute 2 egg whites for each large egg in the recipes without affecting the end result. Watch the dough during the knead cycle as some minor adjustments may be necessary to get the dough to the right consistency. See “Special Notes on Flour” section for adjusting dough.

A special tip when using eggs is to run under warm water or place in a bowl of warm water about 1 minute before cracking as this helps the egg slide out of shell better.

**SALT** has several functions in making bread. It inhibits the yeast growth while strengthening the gluten structure to make the dough more elastic, plus it adds flavor. Use ordinary table salt in your bread maker. Using too little or eliminating the salt will cause dough to over rise; using too much can prevent the dough from rising as high as it should. Light salt can be used as a substitute for ordinary table salt providing it contains both potassium chloride and sodium. Use the same amount as recommended for table salt. **When adding salt to pan, add to one corner to keep it away from yeast, especially when using time delay as the salt can retard its growth.**

**YEAST** is a living organism, which through fermentation, feed on carbohydrates in flour and sugar to produce carbon dioxide gas that makes the bread rise. Active dry, fast rising or bread machine yeast can be used in your bread maker. Use only the amount stated in the recipes. Using a little more can cause the dough to over rise and bake into the cover. Fast rising yeast and bread machine yeast are virtually the same and are interchangeable with one another. **DO NOT USE COMPRESSED CAKE YEAST IN YOUR BREAD MAKER. RECIPES IN THIS BOOK WERE TESTED USING ONLY ACTIVE DRY, FAST RISING AND BREAD MACHINE YEAST.**

Keep yeast stored in the refrigerator. You may find it handy to purchase yeast in glass jars so you can measure the exact amount you need without having to waste any. If using yeast packed in a ¼-ounce foil envelope, it is best to open a fresh envelope every time you bake. If you do save the unused amount from the open envelope, store in a dry, airtight container in the refrigerator. Date the container and use promptly. Do not mix old and new yeast in a recipe. A ¼-ounce foil envelope of yeast contains 2¼ teaspoons. **ALWAYS MAKE SURE YEAST IS FRESH AND HAS NOT EXPIRED THE “USE BY” DATE PRINTED ON JAR OR ENVELOPE.**

**VITAL WHEAT GLUTEN** is the gluten protein, which has been rinsed from wheat flour and then dried. Vital gluten will increase the protein content in flour to produce a higher loaf of bread with lighter texture. About the only time you may wish to consider adding vital gluten to recipes is for 100% whole wheat bread or recipes containing a high percentage of whole wheat or other whole grain flours or cereals. As a guideline, add one (1) teaspoon vital gluten per cup of flour used in the recipe. Check the condition of the dough during kneading as you may need to add a little water, as the vital gluten will absorb liquid. Vital gluten can be obtained at most health food stores. Do not use gluten flour, as this is not as effective as vital gluten as it contains less protein.

Or you can use a large egg as a substitute for vital gluten as it too will increase the protein content. If using an egg, add to the liquid in bottom of pan and reduce the recommended amount of liquid in recipe by two (2) ounces (¼ cup). Again, check the condition of the dough during the knead cycle for any minor adjustment that may be needed.

**SPECIAL NOTE ON CINNAMON AND GARLIC:** Adding too much cinnamon or garlic can affect the texture and size of the loaf obtained. Cinnamon can break down the structure of the dough, affecting height and texture, whereas, garlic can inhibit the yeast activity. Use only the amount of cinnamon and garlic recommended in the recipe, don't be generous.

**IMPORTANT IMPORTANT IMPORTANT - MEASURE INGREDIENTS PRECISELY AND ACCURATELY.**

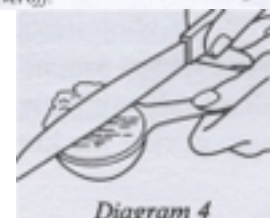
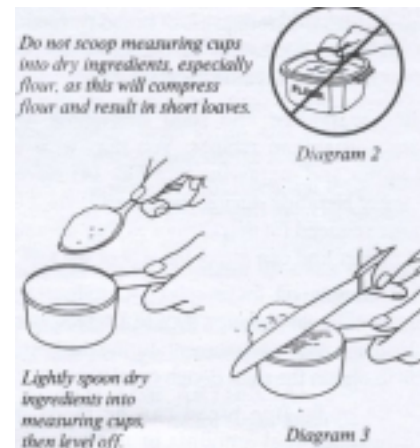
THE MOST IMPORTANT STEP IN USING YOUR BREAD MAKER IS TO MEASURE THE INGREDIENTS PRECISELY AND ACCURATELY. A mismeasured tablespoon of water or teaspoon of salt can make a BIG difference in

the bread maker. Remember, the bread maker is not human and cannot adjust for mismeasured ingredients, **ONLY YOU CAN MAKE SURE THE INGREDIENTS ARE MEASURED ACCURATELY.** Follow these **VERY IMPORTANT** tips when measuring ingredients: Read through the recipe and organize the ingredients you will need in the order they are added to the bread pan. Many bread disasters occur because an ingredient was left out or added twice. Use standard kitchen measuring cups and spoons and follow the steps below.

**1. ALWAYS** use glass or plastic “see through” liquid measuring cups to measure liquids. Place cup on flat surface and measure at “**EYE LEVEL,**” not at an angle. The liquid level line **MUST** be right to the measurement marking, not above or below. A “looks close enough” measurement can spell disaster in bread making. **SPECIAL TIP:** Place liquid measuring cup on inside of kitchen cabinet for easier measuring at eye level.

**2. ALWAYS** use standard dry measuring cups for measuring all dry ingredients especially flour. Dry measuring cups are those that nest together. **ALWAYS SPOON DRY INGREDIENTS INTO THE SPECIFIED MEASURING CUP, THEN LEVEL OFF TOP WITH A KNIFE.** All measurements must be level. **DO NOT SCOOP** measuring cups into the dry ingredients for measuring as you will compress the ingredients into the cup and end up with more than intended which will result in a short loaf of bread.  
**SPECIAL TIP:** To lighten flour before measuring, move a spoon through it several times.

**3. ALWAYS** use standard measuring spoons for measuring ingredients such as yeast, salt, sugar, dry milk, etc. as well as small amounts of honey, molasses or water. Again, the measurements **MUST BE LEVEL,** not rounded or heaping as this little bit of difference can affect the bread. **DO NOT USE TABLEWARE AS MEASURING SPOONS AS THESE VARY IN SIZE AND WILL NOT BE ACCURATE.**



**USING BREAD MIXES IN YOUR BREAD MAKER** - Pre-packaged bread mixes can be prepared in your bread maker. Follow the directions for making up to a 1½ pound (3 cup) loaf. Use the **BASIC** or **BASIC RAPID** Bread Setting for bread mixes unless preparing a 100% whole wheat or natural grain bread mix, which would require the use of the **WHOLE WHEAT** or **WHOLE WHEAT RAPID** Bread Setting. Add the recommended amount of liquid to the bread pan first, then the flour mixture and finally the yeast on top. Select desired Bread Color and start the bread maker. The delay start timer can also be used with bread mixes providing no perishable ingredients are used, such as milk, eggs, etc., which will spoil when left at room temperature for several hours.

**MAKE YOUR OWN MIXES** - To save time and money, you can prepare your own bread mixes ahead of time and store in the refrigerator until ready to use. Simply measure all dry ingredients in recipes, **EXCEPT YEAST,** into a plastic bag and close with a twist tie. Label as to the type of bread and loaf size. When ready to use, simply add liquid ingredients to pan as recipe directs. Then add the dry mixture, level, add the butter or margarine and the yeast on top. Program and start the bread maker. Use delay timer if recipe recommends its use.

**MEASUREMENT EQUIVALENT CHART**

CUP	=	FLUID OUNCE	=	TABLESPOON	=	TEASPOON
1	=	8	=	16	=	48
7/8	=	7	=	14	=	42
3/4	=	6	=	12	=	36
2/3	=	5 1/3	=	10 2/3	=	32
5/8	=	5	=	10	=	30
1/2	=	4	=	8	=	24
3/8	=	3	=	6	=	18
1/3	=	2 2/3	=	5 1/3	=	16
1/4	=	2	=	4	=	12
1/8	=	1	=	2	=	6
		1/2	=	1	=	3
		1/4	=	1/2	=	1 1/2

## ADAPTING YOUR FAVORITE BREAD/DOUGH RECIPES

After preparing a few of the recipes in this book, you may wish to adapt some of your favorite conventional bread recipes to the bread maker. Some experimentation will be required and you will need to check the dough during the knead cycle for any minor adjustment that may be necessary. Either use one of the recipes in this book that is similar to your recipe as a guide, or use the formula that follows:

For each cup of flour used in recipe, use:

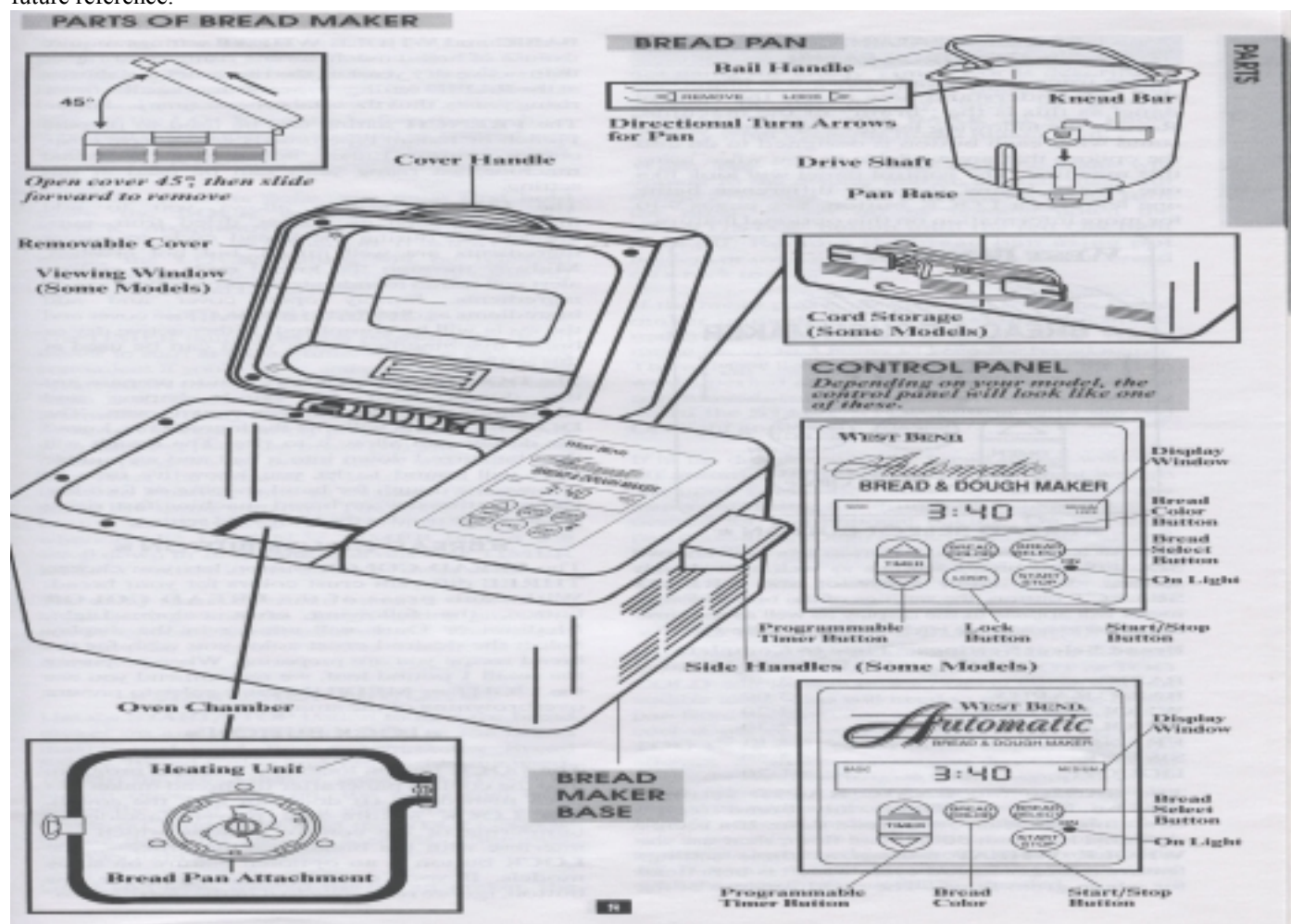
with:  $\frac{1}{3}$  cup liquid  
 $\frac{1}{2}$  tablespoon sweetener (sugar)  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  tablespoon fat (butter or margarine)  
 $\frac{3}{4}$  teaspoon active dry yeast OR  
 $\frac{1}{2}$  teaspoon bread machine/fast rise yeast

Example, based on the formula above using 3 cups of flour, start

1 cup liquid  
 $1\frac{1}{2}$  tablespoons sweetener  
 $1\frac{1}{2}$  teaspoons salt  
 $1\frac{1}{2}$  tablespoons fat  
 $2\frac{1}{4}$  teaspoons active dry yeast OR  
 $1\frac{1}{2}$  teaspoons bread machine/fast rise yeast  
3 cups bread flour

Add ingredients to pan in this order: liquid first, then all dry ingredients, except yeast. Level dry ingredients; divide fat in 4 pieces, placing a piece in each corner of pan. Make a well in center of ingredients; add yeast. Program for appropriate bread setting. After 8 to 10 minutes of kneading, check condition of dough. It should be soft, a bit sticky with a slight smear of dough in bottom of pan. If too wet and sticky, add one-tablespoon flour at a time until dough gathers into a ball and does not cling to side. If too dry and motor is laboring, add one-teaspoon liquid at a time until dough becomes soft and pliable. Do not exceed 3 cups of flour when preparing bread to prevent it from baking into the cover.

**HIGH ALTITUDE ADJUSTMENT** - Reduced air pressure at high altitudes causes yeast gases to expand more rapidly and the dough to rise more quickly. The dough can rise so much that when it begins to bake, it will collapse due to overstretching of the gluten. To slow the rising of dough at high altitudes, reduce the amount of yeast by  $\frac{1}{4}$  teaspoon at a time until you find the right amount. You can also reduce the amount of liquid by 2 to 3 teaspoons. Some experimentation will be needed when using your bread maker at high altitudes. Make notes on the amount of yeast and liquid used for future reference.



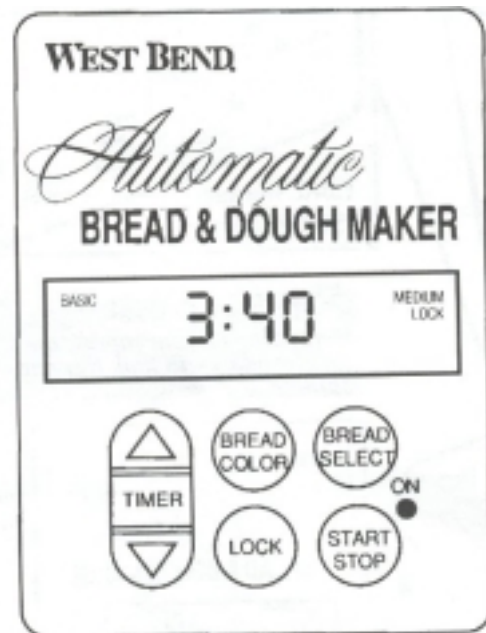
## BECOME FAMILIAR WITH CONTROL PANEL

Before using your bread maker, it is important that you understand how to use the control panel, as this is the “brain” of the machine. Review the following features to better understand what each button is designed to do and the options that are available to you when using this machine. The control panel will look like one shown below, the only difference being one features a LOCK button.

### BREAD SELECT BUTTON

The **BREAD SELECT** button lets you choose SIX different bread settings as well as a dough setting. With each press of the BREAD SELECT button, the settings of the bread/dough menu will appear in the display as well as the time required to complete each setting as follows:

Bread Select Settings	Time to Complete in Hours and Minutes
BASIC.....	3:40
BASIC RAPID.....	3:00
WHOLE WHEAT.....	4:20
WHOLE WHEAT RAPID.....	3:30
FRENCH.....	4:10
SWEET.....	3:50
DOUGH.....	1:20



The **BASIC** and **BASIC RAPID** settings can be used for almost any bread recipe containing at least 50% bread flour. If a recipe contains less than 50% bread flour, then use the **WHOLE WHEAT** settings as these settings feature a longer knead cycle, which is beneficial for whole grain flours. The rapid versions of the **BASIC** and **WHOLE WHEAT** settings require the use of bread machine/fast rising yeast rather than active dry yeast as the rise times are shorter at the **RAPID** settings to accommodate the faster rising yeasts, thus the total process time is shorter.

The **FRENCH** setting can be used to prepare French or Italian type breads, which have crisp, chewy crusts. Either active dry or bread machine/fast rising yeast can be used at this setting.

The **SWEET** setting allows you to add ingredients such as raisins, dried fruit, nuts, cheese, etc. during the knead cycle to ensure ingredients are well mixed, but not crushed. Midway through the knead cycle; an audible alert will sound to indicate the proper time to add ingredients. Simply open cover and add ingredients as directed in recipe. Close cover and the cycle will be completed. Either active dry or bread machine/fast rising yeast can be used at this setting.

The **DOUGH** setting allows you to prepare just the dough itself for hand shaping and conventional baking in your own oven. The **DOUGH** setting will mix the ingredients, knead the dough and allow it to rise. The dough will then be stirred down into a ball and an audible alert will sound to let you know it’s time to remove the dough for hand shaping or forming. Either active dry or bread machine/fast rising yeast can be used at the **DOUGH** setting.

### BREAD COLOR BUTTON

The **BREAD COLOR** button lets you choose THREE different crust colors for your bread,. With each press of the **BREAD COLOR** button, the following crust colors, Light, Medium or Dark will appear in the display. Select the desired crust color you wish for the bread recipe you are preparing. When preparing the small 1-pound loaf, we recommend you use the **LIGHT** or **MEDIUM** crust color to prevent overbrowning of the smaller loaf.


**LOCK BUTTON – (Featured on Some Models)** - The **LOCK** button locks the selected program into the control panel after the bread maker has been turned on. (It does not lock the cover). The **LOCK** feature will prevent accidental tampering of the control buttons, which can interfere with the bread making process. The **LOCK** button is an optional feature on some models. If your machine does not have this button, ignore reference to it in the instructions. To activate the **LOCK** feature, you must first program desired Bread Select, Bread Color and Delay Timer if being used. Then turn the bread maker on. Press the **LOCK** button to lock the program into control. If you try to activate the **LOCK** feature before the machine is turned on, an alert will sound to remind you to turn the machine on first. When activated, the word ‘**LOCK**’ will appear in display.

After the bread is done, you must first hold down the **LOCK** button until the word ‘**LOCK**’ disappears from the display before the machine can be turned off. If in the Dough mode, the **LOCK** feature will be released when the bread maker automatically turns off upon completion of the cycle.



## TIMER BUTTONS

The **TIMER** buttons let you program the bread maker to start at a later time, which is especially convenient if you wish to wake up to a fresh loaf of bread in the morning or come home to a fresh loaf for dinner. The timer can be programmed to delay the start of the bread maker for up to 13 hours. Simply prepare the recipe you wish to make, place the bread pan into the bread maker, program for bread select and color and then enter the number of hours and minutes between starting time to desired finish time using the timer buttons. The UP TIMER button will scroll up in 10 minute intervals, whereas the DOWN TIMER button will scroll down in 10 minute intervals. See **TIMER DELAY** section in this book for more details.

The delay start timer can be used with all six bread settings and the dough setting providing non-perishable ingredients are used. The recipes that have the  symbol can be used in the delay start mode.

## START/STOP BUTTON

Use the **START/STOP** button to turn the bread maker on and off. Before starting the bread maker, you must first program the Bread Select, Bread Color and Timer if being used. To start the bread maker, press **START/STOP** button once. When on, the red signal light under the word ON will glow. To turn bread maker off, press and hold the **START/STOP** button down for about 3 seconds or until the red ON light goes out.

Once you have started the bread maker, the colon between the hours and minutes will flash and the minutes will begin to count down. If not using the Delay Timer, words describing the actual cycle the bread maker is in will appear in the display such as **REST, KNEAD, RISE** and **BAKE** so you know exactly what cycle the bread maker is in.

When the process time elapses, 0:00 will appear in the display and an audible alert will sound to let you know the bread is done. Turn the bread maker off by holding down the **START/STOP** button until the red ON light goes off. Remove the bread pan using potholders or oven mitt and place hot loaf of bread on a rack to cool.

If the bread pan is not removed from the bread maker immediately after baking, the bread maker will automatically go into a **Keep Warm** mode for up to 3 hours to keep the bread warm. The red ON light will remain lit during the keep warm period as a reminder. When bread pan is removed, turn bread maker off by holding down the **START/STOP** button until the red ON light goes out.

If in the dough mode, the bread maker will turn off automatically and the red ON light will go out upon completion of the cycle. Remove the pan containing the dough and shape/form as desired for conventional baking. Do not leave pan-containing dough inside bread maker after it turns off as dough will continue to rise and could overfill the pan if left inside bread maker too long. See “Dough” section for more details.

**TOO HOT/TOO COLD WARNING** - If the inside of oven chamber is too hot or too cold for making bread, the words TOO HOT or TOO COLD will appear in the display along with an audible alert. You will need to remove the bread pan from bread maker and allow the chamber to cool down or warm up accordingly. Typically TOO HOT will appear in the display when you attempt to make consecutive loaves of bread. Allow the chamber to cool, with cover open, for 10 to 15 minutes or until the bread maker can be turned on without the warning going off. If TOO COLD appears in display, move the bread maker into a warmer area for 15 minutes or until bread maker can be turned on without the warning going off. If oven is too hot, the yeast can be killed; if too cold, the growth of yeast will be retarded.

**CLEAN BEFORE USING - SPECIAL NOTE:** The bread pan is not immersible and should never be washed in an automatic dishwasher. Do not immerse bread pan in water or put pan in automatic dishwasher to clean. Immersing the pan in water can cause damage to the bearing that turns the knead bar. Dishwasher cleaning can reduce the non-stick qualities of the non-stick finish, causing the bread to stick in the pan.



Only two parts, the bread pan and knead bar, need to be cleaned before making bread. Simply fill bread pan with a small amount of warm water and dishwashing detergent. Wash the inside of the pan and knead bar with a soft dishcloth or sponge. Empty the bread pan and rinse the inside and knead bar with warm water and dry with a soft cloth. Do not use any abrasive scouring pads or cleansers on bread pan or knead bar as damage to the non-stick coating can occur.

**CAUTION:** To prevent the risk of electrical shock, do not immerse bread maker base, its cord or plug in water or other liquid.

Wipe the inside of the chamber and the outside surfaces of the bread maker with a damp cloth and dry with a soft cloth if necessary.

Your bread maker is now ready to use.

## HOW TO USE—BASIC STEPS IN MAKING BREAD

1. Place knead bar on shaft in bottom of bread pan, matching the opening of the knead bar with the shape of the shaft. Make sure knead bar is pushed down onto the shaft and the shaft area is clean. You may need to twist the bar slightly to drop in place.

Add knead bar to shaft in bread pan.



2. Add ingredients to pan in order listed in recipe, MAKING SURE to add any liquid ingredients first, followed by dry ingredients, then butter or margarine and lastly the yeast. After the dry ingredients are added to the pan, tap pan to settle, then level dry ingredients, pushing some of the flour mixture into the corners of the pan. This will prevent any liquid from seeping up from the corners. Make a slight well in center of dry ingredients and add the yeast to the well. This is especially important when using the Delay Start Timer to prevent the yeast from getting wet.

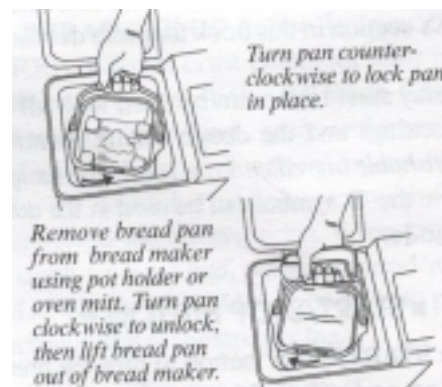
Add liquid ingredients to pan first.

Add dry ingredients to bread pan.

Add butter/margarine to pan, cutting into 4 pieces, placing a piece in each corner. Make a well in center of dry ingredients and add yeast to well.



3. Lock the bread pan into bread maker, turning pan counterclockwise to lock in place. Note the directional arrows on edge of pan as to which way to turn for the lock position. Pan must be locked in place for the bread maker to function properly. Make sure handle of pan is down, then close cover.



4. Plug bread maker cord into a 120 volt AC electrical outlet ONLY. Press the **BREAD SELECT** button until desired bread setting (BASIC, BASIC RAPID, WHOLE WHEAT, WHOLE WHEAT RAPID FRENCH or SWEET) appears in display along with process time. If you pass the desired setting, just continue to press the Bread Select button until desired setting appears.
5. Press the **BREAD COLOR** button until desired crust color (LIGHT, MEDIUM or DARK) appears in display. If you pass the desired color, just continue to press the BREAD COLOR button until desired setting is reached. Program Delay Start Timer if desired.
6. Press **START/STOP** button once to turn bread maker on. When on, the red light under the word ON will glow. To activate LOCK feature, if offered, press LOCK button once to lock program into control. The word 'LOCK' will appear in display.

**After bread maker has been turned on, the programmed settings cannot be changed. If you wish to change settings, hold START/STOP button down until red ON light goes out. Then program control as desired and turn back on.**

After bread maker is turned on, the colon between hours and minutes will flash and the word REST will appear in the display to let you know which cycle the machine is in. The REST cycle time varies from 5 to 30 minutes depending on bread selection made. During the REST period, you may hear clicking noises, which is normal as gentle heat is being provided to warm the pan and ingredients.

As the cycle advances and the time counts down, the words KNEAD; RISE and BAKE will appear in display to let you know which cycle the machine is in and the time remaining until the bread is done.

**SPECIAL NOTE:** If using the SWEET bread setting, an audible alert will sound about 17 minutes after the bread maker is turned on. This is the time to add ingredients such as raisins, nuts, etc. as directed in recipe. Simply open the

cover and add the ingredients to the dough as it is being kneaded. **DO NOT STOP THE BREAD MAKER TO ADD INGREDIENTS.** The added ingredients will be mixed in during the remainder of the knead cycle.

**CAUTION:** To avoid burn injury, do not touch cover, glass window, vent or side walls of bread maker during the bake cycle as these surfaces are hot.

7. When the cycle is complete, 0:00 will appear in the display and an audible alert will sound to let you know the bread is done. If program is locked in, hold LOCK button down for 3 seconds or until word 'LOCK' disappears from display. Turn bread maker off by holding the START/STOP button down for 3 seconds or until red signal light goes out. The just completed program will reappear in the display. Unplug cord from electrical outlet.

It is best to remove the bread immediately from bread maker for a crispy crust. Open the cover and remove the bread pan by the handle using a potholder or oven mitt, turning the pan clockwise to unlock, then lifting the pan out of the bread maker. Handle bread pan carefully as it is hot.

**CAUTION:** To avoid burn injury, always use potholders or oven mitt to remove the hot bread pan from the bread maker. To remove loaf of bread from pan, always use potholder or mitt to grasp bottom of hot bread pan.

Invert bread pan and shake until loaf falls out. Place loaf of bread onto a cooling rack for at least 15 to 30 minutes for easier slicing.

If bread is not removed immediately after the cycle is complete the bread maker will automatically go into a **Keep Warm** mode for up to 3 hours. The ON light will remain lit during this keep warm period as a reminder. When removing the bread pan during the keep warm period, always use potholders or oven mitt as pan will be hot. Turn bread maker off by holding START/STOP button down until ON light goes out. Unplug cord from outlet after use. If the bread maker is not turned off during this 3 hour Keep Warm period, it will automatically shut itself off and the signal light will go out. Unplug cord from electrical outlet.

**CAUTION:** To avoid burn injury, do not put hands inside oven chamber or touch the heating unit after completion of the bake cycle, as these surfaces are hot.

## HOW TO USE DOUGH SETTING

The **DOUGH** setting will prepare dough for you for hand shaping/forming and baking in your own oven. Use this setting when you wish to make dinner rolls, cinnamon rolls, donuts, bread sticks or even traditional shaped loaves of bread. The Delay Start Timer CAN be used with the DOUGH setting, however, the Bread Color button CANNOT be used as the dough will not be baked.


Follow these steps for using the DOUGH setting:

1. Place knead bar on shaft in bottom of bread pan, matching the opening of the knead bar with the shape of the shaft. Make sure knead bar is pushed down onto shaft and the shaft area is clean.
2. Add ingredients to pan in order listed in recipe, **MAKING SURE** to add any liquid ingredients first, followed by dry ingredients, then butter or margarine and lastly the yeast. After dry ingredients are added to the pan, tap pan several times to settle the ingredients, then push some of the flour mixture into the corners of pan. This prevents liquid from seeping up from the corners. Make slight well in center of flour and add the yeast to well. This is especially important when using the Delay Start Timer to prevent the yeast from getting wet.
3. Lock bread pan into bread maker, turning the pan counterclockwise to lock in place. Pan must be locked in place for the bread maker to function properly. Make sure handle of pan is down, then close cover.
4. Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press the BREAD SELECT button until the word DOUGH appears in display. The process time of 1:20 (1 hour, 20 minutes) will also appear in display. If you pass by the DOUGH setting continue to press the BREAD SELECT button until DOUGH appears. Program Delay Start Timer if desired.

**After the bread maker has been turned on, the programmed settings cannot be changed. If you wish to change settings, hold START/STOP button down until red ON light goes out. Then program control as desired and turn back on.**

5. Press START/STOP button once to turn bread maker on. Press LOCK button, if featured. When turned on, the red light under the word ON will glow, the colon between 1:20 or programmed time will begin to flash. The dough will mix, then be kneaded and allowed to rise before being stirred down. At this time, 0:00 will appear in the display and an audible alert will sound to let you know the dough is done. Remove the dough from the pan and follow recipe directions to complete the recipe. The bread maker will automatically turn itself off after the dough cycle is complete, the red ON light will go out and the 'LOCK' button will automatically be released. Unplug cord from electrical outlet after cycle is complete.

## HOW TO USE DELAY START TIMER

The Delay Start Timer can be used at ALL SIX settings as well as the DOUGH setting. Follow steps 1-5 for "Making Bread" or Steps 1-5 for making "Dough". Use only recipes with the  symbol with the delay start timer as these recipes

contain non-perishable ingredients that will not spoil when left at room temperature for several hours before the dough making process begins.

NEVER USE PERISHABLE INGREDIENTS (milk, eggs, cheese, yogurt, etc.) WITH THE DELAY START TIMER AS THESE INGREDIENTS CAN SPOIL WHEN HELD AT ROOM TEMPERATURE SEVERAL HOURS BEFORE THE BREAD MAKER TURNS ON.

After completing above-mentioned steps, continue with steps below:

1. After the Bread Select and Bread Color choices have been made (with exception of Dough), determine the number of hours and minutes between the time you will start the bread maker to the time you wish to have the bread or dough ready. **For example:** You have selected the Basic Rapid setting, Medium crust color and the process time of 3:00 appears in the display. The time you are starting the bread maker is 9:00 p.m. and you wish to have the bread finished at 7:00a.m., which is 10 hours away. Hold down the UP TIMER button, which will scroll the time up in 10 minute increments until 10:00 appears in the display. If you go past 10:00, use the DOWN TIMER button to scroll down in 10-minute intervals. NOTE: Whatever bread or dough selection you make, the process time will appear in the display and you begin to count up in time from that point as the bread/dough process time is a part of the total delay start time. The maximum time that can be programmed into the timer is 13 hours.
2. Press START/STOP button once to turn the bread maker on. Press LOCK button if featured. The red ON light will come on, the colon between hours and minutes will flash and the timer will count down by 1 minute intervals.

When the timer counts down to the bread or dough select process time (3:00) as in above example, the bread/dough is done, 0:00 will appear in the display and an audible alert will sound to let you know it is done. If in the bread mode, the bread maker will automatically go into the **Keep Warm** mode for up to 3 hours or until the bread maker is turned off. If in the Dough mode, the bread maker will automatically turn itself off when the dough is complete. Unplug cord from electrical outlet. Remove bread or dough from bread maker. Always use potholder or oven mitt when removing hot bread pan from bread maker after baking. Cool loaf on rack 15 to 30 minutes before slicing.

**CAUTION:** To avoid burn injury, do not touch cover, vent or sidewalls of bread maker during the bake cycle, as these surfaces are hot. Do not put hands inside oven chamber or touch the heating unit after completion of the bake cycle, as these surfaces are also hot.

## SLICING BREAD

Always allow bread to cook at least 15 to 30 minutes before slicing. If you attempt to slice the bread immediately after baking, it will be very difficult to slice and will be sticky.

## STORING BREAD

Since homemade bread contains no preservatives, it does not stay as fresh for as long as commercially made bread. Store your bread in a plastic bag to keep it from drying out. Keep the bread at room temperature or in the refrigerator for up to one week. For longer storage, put the bread in the freezer. Slice before freezing so you can remove only the number of slices you need at a time.

## CLEAN AFTER EACH USE

**SPECIAL NOTE:** The bread pan is not immersible and should never be washed in an automatic dishwasher. Immersing the pan in water can cause damage to the bearing in the bottom of the pan that turns the knead bar. Dishwasher cleaning can reduce the release qualities of the non-stick finish, causing the bread to stick to the pan.

1. Unplug cord from electrical outlet.
2. The bread pan and knead bar must be cleaned after each use. After the bread is removed from pan, fill with warm water to cover the knead bar. Set pan in a dry sink or on a potholder and allow pan and knead bar to soak for 5 to 10 minutes. Then lift bar off shaft, twisting slightly if needed to unlock. **The knead bar must be allowed to soak in water before it can be removed.**

Add a small amount of dishwashing detergent to the pan and wash the inside and knead bar with a soft cloth or sponge. Empty pan and rinse inside as well as knead bar with warm water and dry with a soft cloth. Always make sure the shaft in the bottom of the pan is kept clean. Do not use any type of utensil or tool to clean the gasket around the shaft in bottom of pan as damage will occur and result in leakage.

Do not use any abrasive scouring pads or cleansers on bread pan or knead bar as damage to the non-stick coating can occur.

The coating on the inside of the bread pan may change color over time, which is normal and does not affect the bread or dough prepared.

**CAUTION:** To prevent the risk of electrical shock, do not immerse bread maker base, its cord or plug in water or other liquid.

3. Wipe inside chamber and outside surfaces of bread maker with a damp cloth and dry with a soft cloth if necessary. Cover can be removed for cleaning. Open cover 45 degrees, then slide forward. Wipe cover with a damp soapy cloth and dry. Do not immerse cover in water or place in automatic dishwasher for cleaning as water will get in between the parts and can cause damage.

After cleaning, replace cover by aligning attachment bar into hinge on back of bread maker. Cover should move freely up and down after being replaced.

### BREADDOWN OF BREAD/DOUGH CYCLES

So you know exactly what is going on inside the bread maker during the various cycles of the different BREAD SELECT settings, the following chart breaks down the time in minutes or seconds that each cycle requires. These times are approximate and should be used only as a guide. The total process time is also given in hours and minutes.

	WHOLE						
	BASIC	BASIC	WHOLE	WHEAT	FRENCH	SWEET	DOUGH
	BASIC	RAPID	WHEAT	RAPID			
<b>Cycles:</b>							
Rest	30 min.	5 min.	30 min.	5 min.	15 min.	5 min.	0 min.
KNEAD	22 min.	22 min.	32 min.	32 min.	22 min.	22 min.	22 min.
RISE(1)	44 min.	34 min.	60 min.	50 min.	32 min.	52 min.	58 min.
STIR-DOWN	16 sec.	16 sec.	16 sec.	16 sec.	16 sec.	16 sec.	16 sec.
RISE(2)	18 min.	14 min.	20 min.	12 min.	30 min.	30 min.	-----
STIR-DOWN	16 sec.	16 sec.	16 sec.	16 sec.	16 sec.	16 sec.	-----
RISE(3)	45 min.	44 min.	57 min.	50 min.	65 min.	55 min.	-----
BAKE	60 min.	60 min.	60 min.	60 min.	85 min.	65 min.	-----
<b>Total Time</b>							
Hour/Minutes	3:40	3:00	4:20	3:30	4:10	3:50	1:20

**REST** During the Rest period, gentle heat is provided to warm the pan and ingredients before the mixing and kneading begins. You may hear faint clicking sounds during this Rest period, which is normal and indicates the bread maker is working properly. As noted in the cycle chart, the Rest period ranges from 5 to 30 minutes depending on the bread setting used.

**KNEAD** During the first 2 minutes of the Knead cycle, the ingredients will be mixed and the knead bar will start and stop every few seconds to get the ingredients moistened and mixed before the continuous kneading action begins. The total knead time varies between 22 and 32 minutes; the longer knead time is required at the WHOLE WHEAT setting to better develop the gluten in whole wheat flour.

**SPECIAL NOTES:**

- When using the SWEET bread setting, an audible alert will sound midway through the Knead cycle to let you know when to add ingredients such as raisins, nuts, cheese, etc. to prevent overmixing or crushing.
- If you need to make any adjustment to the recipe, such as adding a little more flour or liquid in order for the dough to form a ball and be of soft consistency, you must make this adjustment during this knead period. You can set a separate timer to remind you to check the dough during the kneading period to make any necessary adjustments.

**RISE (1)** After the dough is kneaded, it is allowed to rise for a certain period of time. You may hear faint clicking sounds during the rise as gentle heat is being provided to keep the chamber warm.

**STIR-DOWN** After the dough has risen, it is then stirred down briefly by the knead bar to remove excess carbon dioxide gas created by the yeast.

**SPECIAL NOTE:**

- If using the DOUGH setting, its cycle is complete at this time and ready for hand shaping, rising and baking in your own oven. An audible alert will sound and the bread maker will turn itself off after completion of the DOUGH cycle.

**RISE(2)** The dough is then allowed to rise again, but for a shorter period of time.

**STIR-DOWN** After the shorter rise time, the dough is again stirred down by the knead bar to remove excess gas and also to shape the dough into a ball for the final rise. This final knead ensures that the bread will have good texture.

- RISE (3) The dough then goes into the final rise to achieve its maximum height. Again, you may hear faint clicking sounds during the rise as gentle heat is provided to keep the chamber warm.
- BAKE The bread is then baked for the specified time depending on the Bread Color selection made: Light, Medium, Dark. An audible alert will sound when the bread is done and 0:00 will appear in the display. If the bread maker is not turned off, it will automatically go into the Keep Warm mode. After the bread is removed, deactivate program lock by holding LOCK button down for 3 seconds or until word 'lock' disappears from display. Then turn bread maker off by holding down the START/STOP button down for 3 seconds or until the red signal light goes out.

## TROUBLESHOOTING

Following are some typical problems that can occur when making bread in your bread maker. Please review the problems, their possible causes and the corrective action that should be taken to ensure successful bread making.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
1. Top inflated, mushroom-like in appearance	Too much yeast.	Reduce yeast by ¼ to ½ teaspoon.
	Too much sugar.	Reduce sugar by 1 teaspoon.
	Too much flour.	Reduce flour by 2 to 3 tablespoons.
	Substituted bread machine/fast-rising yeast for amount given for active dry yeast.	Use correct amount of bread machine/fast rising yeast.
	Not enough salt.	Use amount of salt recommended in recipe.
	Warm, humid weather.	Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.
2. Top and sides cave in.	May be caused from baking in high altitude.	Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons.
	Too much liquid.	Reduce liquid by 1 tablespoon.
3. Center of loaf is raw, not baked through.	Too much yeast.	Use amount recommended in recipe.
	Too much liquid.	Reduce liquid by 1 tablespoon.
	Power outage during operation.	If power goes out during operation, bread maker will be turned off automatically. You will need to remove unbaked loaf from pan and start over with fresh ingredients.
4. Gnarly, knotted top.	Forgot to put knead bar in pan.	Always make sure knead bar is on shaft in bottom of pan before adding ingredients.
	Not enough liquid.	Increase liquid by 1 tablespoon.
5. Dark crust color.	Too much flour.	Measure flour accurately, leveling off measuring cup.
	Dark crust setting used.	Use Light or Medium crust color setting the next time.

## TROUBLESHOOTING GUIDE (continued)

6. Loaf of bread is burned	Bread maker malfunctioning	See Warranty section for service.
7. Crust too thick	Bread baked too long.	Use lighter crust color setting to shorten bake time.
8. Knead bar cannot be removed.	You must add water to bread pan and allow knead bar to soak before it can be removed.	Follow cleaning instructions after use.
9. Flat loaves,	Yeast omitted.	Assemble ingredients as listed in recipe.
	Yeast too old	Check expiration date.
	Liquid too hot	Use lukewarm liquid, 80°F.
	Too much salt added.	Use amount recommended.
	Sugar or other sweetener omitted.	Assemble ingredients as listed in recipe.
	If using timer, yeast got wet before bread making process started.	Push dry ingredients into corners of pan and make slight well in center of dry ingredients for yeast to protect it from liquids.
10. Short loaves. (Under 5 inches)	Typical for 1 pound loaves and recipes using whole wheat flour.	Normal situation, no solution.
	Not enough liquid.	Increase liquid by 1 tablespoon.
	Sugar omitted or not added.	Assemble ingredients as listed in recipe.
	Wrong type of flour used.	Do not use all-purpose flour.
	Not enough yeast used or too old.	Measure amount recommended and check freshness date on package.
	Wrong type of yeast used.	Use correct type of yeast, especially important for bread machine/fast-rising yeasts.
11. Collapsed while baking.	May be caused from baking in high altitude.	Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons.
	Exceeding capacity of bread pan.	Do not use more ingredients than for 1½ pound loaf.
	Not enough salt used or omitted.	Use amount of salt recommended in recipe.
	Too much yeast or wrong type used.	Measure right type of yeast accurately.
	Warm, humid weather.	Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.

## TROUBLESHOOTING GUIDE (continued)

12. Bread doesn't slice well, very sticky.	Sliced while too hot.	Allow bread to cool on rack at least 15 to 30 minutes before slicing to release steam.
	Not using proper knife.	Use a good bread knife or electric knife.
13. Open, coarse, holey texture.	Salt omitted.	Assemble ingredients as listed in recipe.
	Too much yeast.	Measure right amount of recommended yeast.
	Too much liquid.	Reduce liquid by 1 tablespoon.
14. Heavy, dense texture.	Too much flour.	Measure accurately, leveling off measuring cup.
	Not enough yeast.	Measure right amount of recommended yeast.
	Not enough sugar.	Measure accurately
15. Ingredients not mixed.	Did not start bread maker.	After programming control panel, press START/STOP button to turn bread maker on.
	Forgot to put knead bar in pan.	Always make sure knead bar is on shaft in bottom of pan before adding ingredients.
16. Burning odor noted during operation.	Ingredients spilled inside oven.	Be careful not to spill ingredients when adding to pan. Ingredients can burn onto heating unit and cause smoke.
	Pan leaks.	Obtain replacement. Replacement pan may be See Warranty section.
	Exceeding capacity of bread pan.	Do not use more ingredients than recommended in recipe and always measure ingredients accurately.
17. Bread sticks to pan.	Can happen over prolonged use.	Wipe inside of bread pan, from ribs down, lightly with vegetable oil or solid shortening. Or add 1 teaspoon vegetable oil to liquid in pan before adding dry ingredients. Do not use a vegetable spray as sticking can worsen. Or, let bread sit in pan 10 minutes before shaking out.
		Replacement pan may be ordered. See Warranty section.
18. Whoops! Machine unplugged by mistake or power lost during use. Can I save the bread?	If machine in knead cycle, reprogram to the same bread setting and color and urn machine back on.	
	If machine in rise cycle, remove dough from pan, shape and place in greased 9x5-inch loaf pan, cover and allow to rise until doubled. Bake in preheated conventional oven at 350° for 40 to 50 minutes or until golden brown. If machine in bake cycle, preheat conventional oven to 350° and remove top rack. Carefully remove pan from machine and place on bottom rack in oven.	



## NUTRITIONAL INFORMATION

Nutritional information is based on a ½-inch thick slice of bread from a 1½ pound loaf. The following nutritional information was calculated using butter and whole milk when called for in the recipes. For less calories and total fat, you may substitute margarine for butter and low-fat milk for whole milk.

**Country White Bread** Total Calories: 147.8, Total Fat (g): 2.6, Total Carb(g):26.1, Total Protein(g):5.0, Fiber(g):0.9, Chol(mg):5.8, Sodium(mg):344.2

**Classic Rye Bread** Total Calories: 137.6, Total Fat (g): 1.8, Total Carb(g): 26.2, Total Protein(g): 4.3, Fiber(g): 2.1, Chol(mg): 3.4, Sodium(mg): 194.9

**Raisin Bread** Total Calories: 201.2, Total Fat (g): 6.0, Total Carb(g): 32.4, Total Protein(g): 6.2, Fiber(g): 1.7, Chol(mg): 6.8, Sodium(mg): 298.8

**Cinnamon Oatmeal Raisin Bread** Total Calories: 179.54, Total Fat (g): 2.84, Total Carb(g): 33.95, Total Protein(g): 5.41, Fiber (g): 1.61, Chol(mg): 5.52, Sodium(mg): 293.79

**Honey Oatmeal Bread** Total Calories: 128.4, Total Fat (g): 2.4, Total Carb(g):23.4, Total Protein(g):4.0, Fiber(g):1.0, Chol(mg): 5.1, Sodium(mg): 268.5

**Italian Herb** Total Calories: 149.3, Total Fat (g): 3.2, Total Carb(g): 25.0, Total Protein(g): 5.2, Fiber(g): 1.2, Chol(mg): 6.8, Sodium(mg): 311.3

**French Bread** Total Calories: 159.8, Total Fat (g): 1.7, Total Carb(g): 30.3, Total Protein(g): 5.4, Fiber(g): 1.1. Chol(mg): 2.8, Sodium(mg): 237.1

**Egg Bread** Total Calories: 150.2, Total Fat (g): 5.1, Total Carb(g):22.4, Total Protein(g): 4.4, Fiber(g): 0.9, Chol(mg):7.7, Sodium(mg): 236.9

**100% Whole Wheat Bread** Total Calories: 153.0, Total Fat(g):3.0, Total Carb(g):26.9, Total Protein(g):5.4, Fiber(g):4.0, Chol(ml):6.5, Sodium(mg):299.0

**Half Whole Wheat Bread** Total Calories: 149.6, Total Fat (g): 2.9, Total Carb(g): 26.4, Total Protein(g): 5.0, Fiber(g): 2.2, Chol(mg): 6.5, Sodium(mg): 297.5

**Basic Dinner Rolls/Bread Sticks** Per roll- Total Calories: 59.6, Total Fat (g): 1.5, Total Carb.(g): 9.8, Total Protein(g): 1.9, Fiber(g):0.3, Chol(mg): 3.7, Sodium(mg): 74.5

**Cinnamon Rolls** Per roll- Total Calories: 304.2, Total Fat (g): 14.2, Total Carb(g): 38.5, Total Protein(g): 9.1, Fiber(g): 1.5, Chol(mg): 45.6, Sodium(mg): 203.7

**FOLLOW THESE INSTRUCTIONS FOR RECIPES ON THIS PAGE**

**Bread Select Setting To Use:** Basic or Basic Rapid

1. Add liquid ingredients to pan.
2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for BASIC or BASIC RAPID and desired Bread Color. Program TIMER if being used. Start bread maker.

When done, turn off and remove bread from pan. Cool on rack before slicing.

\*\*If making a 1 pound loaf, use Light Crust Color setting to prevent over browning of the smaller loaf.

<b>COUNTRY WHITE BREAD <sup>TM</sup></b>		
<b>1 Pound Loaf**</b>	<b>INGREDIENTS</b>	<b>1½ Pound Loaf</b>
6 ounces (¾ cup)	Water, 80°F	8 ounces (1 cup)
2 cups	Bread Flour	2¾ cups
1 tablespoon	Dry Milk	2 tablespoons
1½ tablespoons	Sugar	2 tablespoons
1 teaspoon	Salt	1½ teaspoons
1 tablespoon	Butter or Margarine	2 tablespoons
1½ teaspoons	Active Dry Yeast	2 teaspoons
-or-	-or-	-or-
1 teaspoon	Bread Machine/ Fast Rise Yeast	1½ teaspoons

<b>CLASSIC RYE BREAD <sup>TM</sup></b>		
<b>1 Pound Loaf**</b>	<b>INGREDIENTS</b>	<b>1½ Pound Loaf</b>
5½ ounces (⅔ cup)	Water, 80°F	8½ ounces (1 cup + Tbsp.)
1⅓ cups	Bread Flour	2 cups
⅔ cup	Medium Rye Flour	1 cup
2 teaspoons	Dry Milk	1 tablespoon
1½ tablespoons	Sugar	2 tablespoons
½ teaspoon	Salt	1 teaspoon
1 teaspoon	Caraway Seed(optional)	2 teaspoons
2 teaspoons	Butter or Margarine	1 tablespoon
1½ teaspoons	Active Dry Yeast	2 teaspoons
-or-	-or-	-or-
1 teaspoon	Bread Machine/ Fast Rise Yeast	1½ teaspoons

<b>HONEY OATMEAL BREAD <sup>TM</sup></b>		
<b>1 Pound Loaf**</b>	<b>INGREDIENTS</b>	<b>1½ Pound Loaf</b>
5½ ounces(⅔ cup)	Water, 80°F	7½ ounces (7 ounces + 1 Tbsp.)
2 tablespoons	Honey	3 tablespoons
1½ cups	Bread Flour	2 cups
⅔ cup	Oats, quick or old- fashioned	1 cup
1 tablespoon	Dry Milk	1½ tablespoons
¾ teaspoon	Salt	1¼ teaspoons
1 tablespoon	Butter or Margarine	1½ tablespoons
1½ teaspoons	Active Dry Yeast	2 teaspoons
-or-	-or-	-or-
1 teaspoon	Bread Machine/ Fast Rise Yeast	1½ teaspoons

**FOLLOW THESE INSTRUCTIONS FOR THE RECIPE BELOW**

**Bread Select Setting To Use:** Basic or Basic Rapid

1. Add liquid ingredients to pan.
  2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
  3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
  4. Program for BASIC or BASIC RAPID and desired Bread Color. Program TIMER if being used. Start bread maker.
- When done, turn off and remove bread from pan. Cool on rack before slicing. \*\*If making a 1 pound loaf, use Light Crust Color setting to prevent over browning of the smaller loaf.

<b>EGG BREAD</b>		
<b>1 Pound Loaf**</b>	<b>INGREDIENTS</b>	<b>1½ Pound Loaf</b>
5½ ounces (⅔ cup)	Milk, 80°F	5½ ounces (⅔ cup)
1	Egg, large	2
2¼ cups	Bread Flour	3 cups
1 teaspoon	Salt	1½ teaspoons
1½ tablespoons	Sugar	2½ tablespoons
1 tablespoon	Butter or margarine	1½ tablespoons
1½ teaspoons	Active Dry Yeast	2 teaspoons
-or-	-or-	-or-
1 teaspoon	Bread Machine/ Fast Rise Yeast	1½ teaspoons

**FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES BELOW**

**Bread Select Setting To Use:** French

1. Add liquid ingredients to pan,
2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for French and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing. \*\*If making a 1 pound loaf, use Light Crust Color setting to prevent over browning of the smaller loaf.

<b>FRENCH BREAD <sup>Ⓟ</sup></b>		
<b>1 Pound Loaf**</b>	<b>INGREDIENTS</b>	<b>1½ Pound Loaf</b>
7 ounces (¾cup+ 2 Tbsp)	Water, 80°F	9½ ounces(1 c. + 3 Tbsp)
2½ cups	Bread Flour	3½ cups
1 teaspoon	Sugar	1½ teaspoons
¾ teaspoon	Salt	1¼ teaspoons
1½ teaspoons	Butter or Margarine	1 tablespoon
1 teaspoon	Active Dry Yeast	2 teaspoons
-or-	-or-	-or-
¾ teaspoon	Bread Machine/ Fast Rise Yeast	1½ teaspoons

The crust on French bread does not get as dark as other breads as there is less fat and sugar in the recipe. For a chewier crust, use Medium or Dark setting.

<b>ITALIAN HERB <sup>Ⓟ</sup></b>		
<b>1 Pound Loaf**</b>	<b>INGREDIENTS</b>	<b>1½ Pound Loaf</b>
5½ ounces (⅔cup)	Water, 80°F	8½ ounces(1 c. + 1 Tbsp)
1¾ cups	Bread Flour	2¾ cups
2 teaspoons	Dry Milk	1 tablespoon
2 teaspoons	Sugar	1 tablespoon
1 teaspoon	Salt	1½ teaspoons
1 tablespoon	Grated Parmesan Cheese	2 tablespoons
1½ teaspoons	Italian Seasoning	2 teaspoons
1½ tablespoons	Butter or Margarine	2 tablespoons
1¼ teaspoons	Active Dry Yeast	1½ teaspoons
-or-	-or-	-or-
¾ teaspoon	Bread Machine/ Fast Rise Yeast	1 teaspoon

**FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES BELOW**

**Bread Select Setting To Use: Sweet**

1. Add liquid ingredients to pan.
2. Add dry ingredients, except yeast, to pan. Tap Pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for SWEET and desired Bread Color. Program TIMER if being used. Start bread maker. When alert sounds during Kneading period, add raisins and nuts for Raisin Bread recipe. Close cover. When done, turn off and remove bread from pan. Cool on rack before slicing.

\*\*If making a 1 pound loaf, use Light Crust Color setting to prevent over browning of the smaller loaf.

\*\*\*SPECIAL TIP: To make raisin bread overnight or without being present to add the raisins or without being present to add the raisins and nuts, follow Steps 1-3 above. Then place raisins and nuts around the side of pan, **away** from the yeast. Do not add raisins to the water in pan as the raisins will absorb too much liquid and a poor loaf of bread will be obtained. Continue with Step 4.

<b>RAISIN BREAD <sup>Ⓟ</sup> ***</b>		
<b>1 Pound Loaf**</b>	<b>INGREDIENTS</b>	<b>1½ Pound Loaf</b>
7 ounces( <sup>3</sup> / <sub>4</sub> cup + 2 Tbsp)	Water, 80°F	8½ ounces(1 cup+ 1 Tbsp)
2 cups	Bread Flour	2 <sup>2</sup> / <sub>3</sub> cups
1 tablespoon	Dry Milk	2 tablespoons
1 tablespoon	Sugar	1½ tablespoons
1 teaspoon	Salt	1½ teaspoons
½ teaspoon	Cinnamon	1 teaspoon
1 tablespoon	Butter or Margarine	2 tablespoons
1½ teaspoons	Active Dry Yeast	2 teaspoons
-or-	-or-	-or-
1 teaspoon	Bread Machine/ Fast Rise Yeast	1½ teaspoons
½ cup	Raisins	<sup>3</sup> / <sub>4</sub> cup
¼ cup	Chopped Nuts(optional)	½ cup

<b>CINNAMON OATMEAL RAISIN BREAD</b>		
<b>1 Pound Loaf**</b>	<b>INGREDIENTS</b>	<b>½ Pound Loaf</b>
7½ ounces( <sup>3</sup> / <sub>4</sub> cup +3 Tbsp)	Milk, 80°F	10 ounces(1¼ cups)
2 cups	Bread Flour	3 cups
½ cup	Oats, quick or old-fashioned	<sup>3</sup> / <sub>4</sub> cup
1 tablespoon	Brown Sugar,packed	2 tablespoons
1 teaspoon	Salt	1½ teaspoons
1 teaspoon	Cinnamon	1½ teaspoons
1 tablespoon	Butter or Margarine	2 tablespoons
1½ teaspoons	Active Dry Yeast	2¼ teaspoons
-or-	-or-	-or-
1 teaspoon	Bread Machine/ Fast Rise Yeast	1½ teaspoons
⅓ cup	Raisins	½ cup

**FOLLOW THESE INSTRUCTIONS FOR THE WHOLE WHEAT RECIPES ON THE NEXT PAGE**

**Bread Select Setting To Use: Whole Wheat or Whole Wheat Rapid**

1. Add liquid ingredients to pan.
2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for WHOLE WHEAT or WHOLE WHEAT RAPID and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.

\*\*If making a 1 pound loaf, use Light Crust Color setting to prevent over browning of the smaller loaf.

<b>100% WHOLE WHEAT BREAD</b> <sup>Ⓟ</sup>		
<b>1 Pound Loaf**</b>	<b>INGREDIENTS</b>	<b>1½ Pound Loaf</b>
6 ounces(¾cup)	Water, 80°F	9 ounces(1cup + 2 Tbsp)
2 teaspoons	Molasses	1 tablespoon
2 teaspoons	Honey	1 tablespoon
2½ cups	Whole Wheat Flour	3½ cups
1 tablespoon	Dry Milk	1½ tablespoons
1 teaspoon	Salt	1½ teaspoons
1½ tablespoons	Butter or margarine	2 tablespoons
1½ teaspoons	Active Dry Yeast	2 teaspoons
-or-	-or-	-or-
1 teaspoon	Bread Machine/ Fast Rise Yeast	1½ teaspoons

<b>HALF WHOLE WHEAT BREAD</b> <sup>Ⓟ</sup>		
<b>1 Pound Loaf**</b>	<b>INGREDIENTS</b>	<b>1½ Pound Loaf</b>
6 ounces (¾ cup)	Water,80°F	8½ ounces(1 cup+ 1 Tbsp)
2 teaspoons	Honey	1 tablespoon
1 cup	Bread Flour	1½ cups
1 cup	Whole Wheat Flour	1½ cups
1 teaspoon	Salt	1½ teaspoons
1 tablespoon	Brown Sugar, packed	1½ tablespoons
1 tablespoon	Dry Milk	1½ tablespoons
1 tablespoon	Butter or Margarine	2 tablespoons
1½ teaspoons	Active Dry Yeast	2 teaspoons
-or-	-or-	-or-
1 teaspoon	Bread Machine/ Fast Rise Yeast	1½ teaspoons

**FOLLOW THESE INSTRUCTIONS FOR THE FOLLOWING RECIPE**

**BREAD SELECT SETTING TO USE:** Dough

1. Add lukewarm water to pan.
2. Add bread flour, dry milk, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.
5. Finish as desired, following shaping directions. Place on greased baking pans or sheets, cover and let rise in warm, draft-free place until double in size, about 45 minutes to 1 hour. Brush with butter or slightly beaten egg white and bake in preheated 350°F oven for 15 to 20 minutes or until golden brown. Serve warm.

<b>BASIC DINNER ROLLS/BREAD STICKS</b> <sup>Ⓟ</sup>	
Makes between 2 and 3 dozen rolls depending on shape made.	
<b>INGREDIENTS</b>	
7½ ounces(¾cup+3Tbsp)	Water, 80°F
3 cups	Bread Flour
2 tablespoons	Dry Milk
3½ tablespoons	Sugar
1 teaspoon	Salt
3 tablespoons	Butter or Margarine
2 teaspoons	Active Dry Yeast
-or-	-or-
1½ teaspoons	Bread Machine/ Fast Rise Yeast Softened Butter or Slightly beaten Egg White.

**FOR CRESCENT ROLLS:**

Divide dough into 4 equal pieces. Roll each piece into a circle ¼-inch thick.

1. Cut each circle into 6 pie shaped wedges.
2. Roll each wedge from wide end to narrow tip.
3. Curve ends to form crescent.



Place on greased cookie sheets, about 1 inch apart. Cover and let rise until double in size. Makes 2 dozen.

**FOR CLOVERLEAF ROLLS:**

Divide dough into 54 equal sized pieces. Roll each piece into a ball.

1. Place 3 balls into a greased muffin cup.
2. Brush with softened butter.

Cover and let rise until double in size. Makes 1½ dozen.

**FOR FOUR-LEAF CLOVER ROLLS:**

Roll dough into a rectangle, ½-inch thick. Cut dough into 18 equal sized pieces.

1. Shape each piece into a ball. Place each ball into a greased muffin cup.
2. With scissors, snip each ball completely into quarters.
3. Brush with softened butter.

Cover and let rise until double in size. Makes 1½ dozen.

**FOR BREAD STICKS:**

Divide dough into 4 equal pieces. Divide each piece into 6 portions.

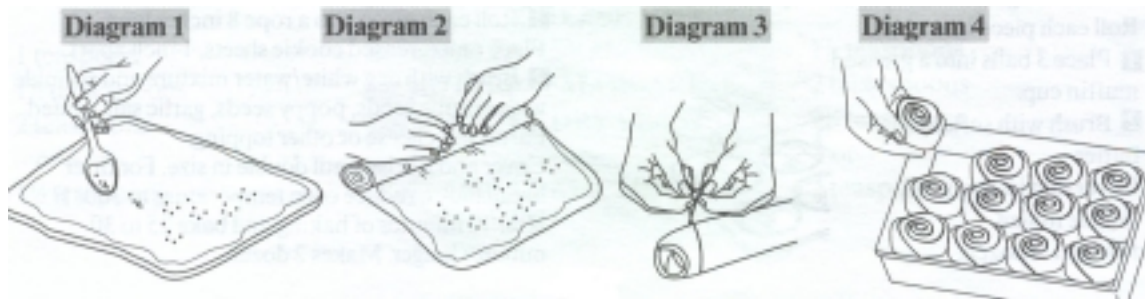
1. Roll each piece into a rope 8 inches long. Place onto greased cookie sheets, 1 inch apart.
2. Brush with egg white/water mixture and sprinkle with sesame seeds, poppy seeds, garlic salt, grated Parmesan cheese or other topping.

Cover and let rise until double in size. For drier bread sticks, reduce oven temperature to 300°F after 10 minutes of baking and bake 25 to 30 minutes longer. Makes 2 dozen.

**FOLLOW THESE INSTRUCTIONS FOR THE RECIPE BELOW****BREAD SELECT SETTING TO USE:** Dough

1. Add warm milk and egg to pan.
2. Add bread flour, 3 tablespoons sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Start bread maker. When done, remove pan from bread maker. Place dough on floured surface. Knead dough about 1 minute, then let rest 15 minutes.
5. Roll dough into a rectangle, about 15 x 10-inches. Spread ⅓ cup softened butter over dough to within 1 inch of edges. Then sprinkle ⅓ cup sugar, the cinnamon, nutmeg and chopped nuts evenly over dough. See Diagram 1. Roll dough up tightly on long side. Press edges to seal and form into a 12-inch long, evenly shaped roll. See Diagram 2. With a knife or 8-inch long piece of thread or dental floss, cut roll into 1-inch pieces. See Diagram 3. (If using thread or dental floss, slide under roll and criss cross ends to cut neatly through dough.) Place rolls into a greased 13 x 9-inch baking pan. See Diagram 4. Cover and let rise in warm, draft-free place until double in size, about 30 to 45 minutes. Bake in preheated 375°F oven for 20 to 25 minutes or until golden brown. Cool in pan on rack for 10 to 15 minutes, then drizzle with powdered sugar icing made by combining 1 cup powdered sugar with 1 to 2 tablespoons milk and ½ teaspoon vanilla. Blend until smooth. If too thin or thick, add more powdered sugar or milk, respectively, until desired consistency is reached. Cut apart and remove from pan

Makes 12 large rolls	CINNAMON ROLLS	
	INGREDIENTS	
6 ounces (¾ cup)	Milk, 80°F	<b>FILLING:</b>
1	Egg, large	⅓ cup Butter or Margarine, softened
3 cups	Bread Flour	⅓ cup Sugar
3 tablespoons	Sugar	2 teaspoons Ground Cinnamon
½ teaspoon	Salt	½ teaspoon Ground Nutmeg, optional
4 tablespoons	Butter or Margarine	½ cup Chopped Nuts
2 teaspoons	Active Dry Yeast	
-or-	-or-	
1½ teaspoons	Bread Machine/ Fast Rise Yeast	



## 90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of the Bread Maker for 90 days from the date of original purchase. Any failed part of the Bread Maker will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may also have other rights, which vary from state to state. This warranty does not cover alleged damage caused by misuse, abuse, accidents or alterations to the Bread Maker.

If you think the Bread Maker has failed or requires service **within** the warranty period, you may call The West Bend Company (262) 334-6949, or if you choose, carefully package and return the Bread Maker prepaid and insured with a description of the difficulty:

The West Bend Company  
 Attn: Housewares Returned Goods  
 1100 Schmidt Road  
 West Bend, WI 53090-1961

Please ensure that you enclose the sales slip or proof of date of purchase in order to assure warranty coverage. Return shipping fees are non-refundable. Hand written receipts are not accepted.

## BONUS! RECIPE BOOK

A recipe book containing dozens of recipes developed exclusively for West Bend® Bread Makers is available. To order, write to the address above. Include \$6.95 plus your area sales tax with your request. **Payment must accompany order.** Make check or money order payable to The West Bend Company. Please allow 2 weeks for delivery. Price subject to change without notice.

## REPLACEMENTS PARTS AVAILABLE

Replacement bread pans and knead bars may be ordered directly from The West Bend Company. To order, write to the address above. Be sure to include the catalog number of your Bread Maker(#410\_\_), found on back of your machine, a description of what you want and the quantity. Along with this information please include your name, mailing address and your Visa, MasterCard, or Discover credit card number for the billing of the part(s) to you. Your state's sales tax and a handling fee will be added to your total charge. Or, to send a check or money order call 262-334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

Specifications:  
 120 V AC, 60Hz  
 Heater- 430 Watts  
 Motor- 145 Watts

This booklet contains important and helpful information on your new product. Please file it for handy reference to instructions for proper use and care, warranty and service information.

For your personal reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as a gift \_\_\_\_\_  
 Where purchased and price, if known \_\_\_\_\_